



Safe food production in Greenland

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Safe food production in Greenland


Project leaders, Research Group for Analytical and Predictive Microbiology, DTU National Food Institute



Project partners: Aarhus University; Arctic Technology Centre (ARTEK), DTU; Greenland Institute of Natural Resources; Maki Seaweed Greenland; Royal Greenland A/S



Annemette Hvitved, PhD student
Development of strategies for efficient water usage for production of safe fresh and ready-to-eat seafood products in remote communities



Hanne Aarslev Jensen, MSc Food Technology
Development of a quantitative PCR method with propidium monoazide for detection of surviving bacteria following water disinfection treatments

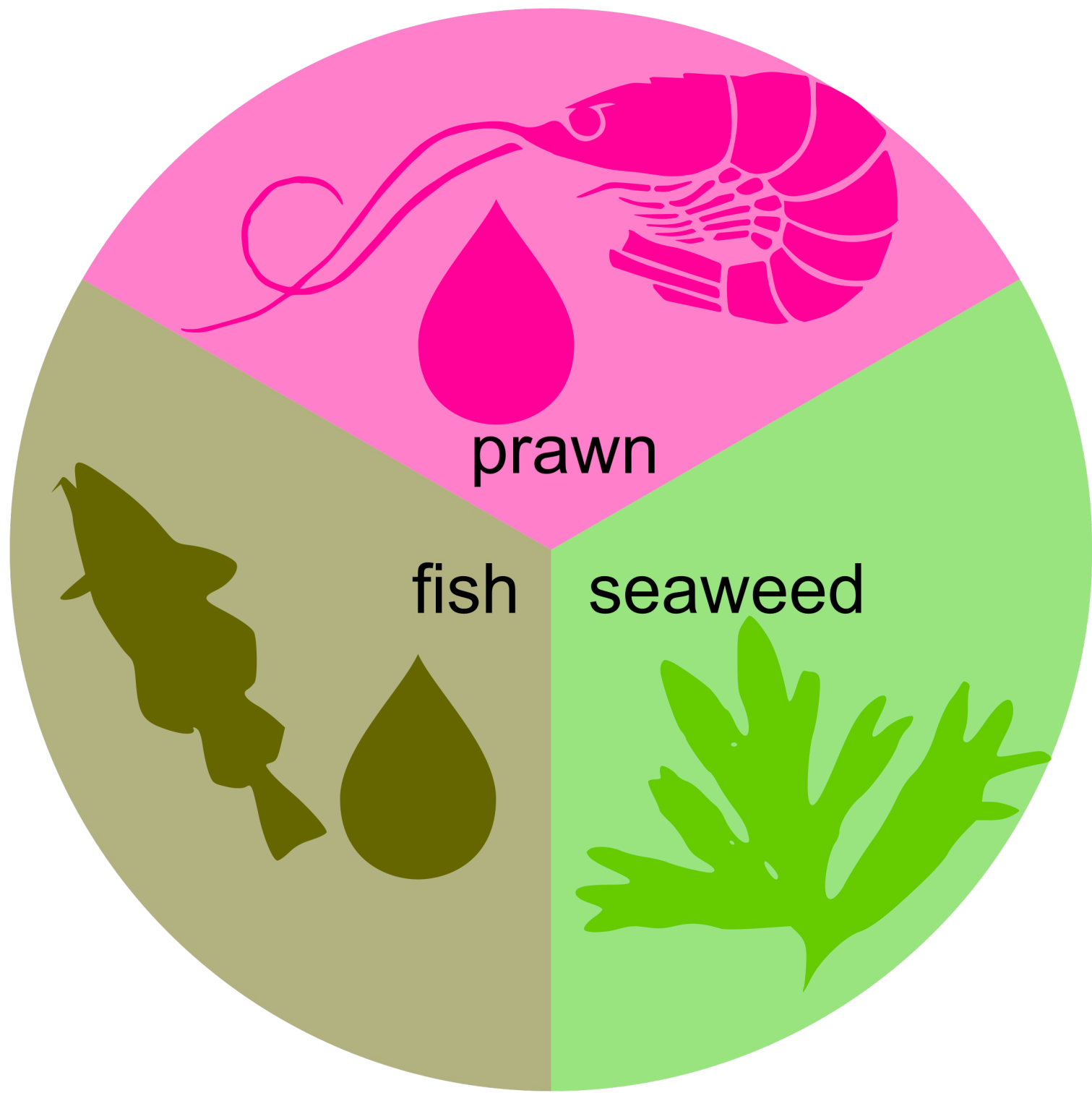



Jonas Steenholdt Sørensen, Industrial PhD student
Nuutaq: New concept for production of cod in Greenland - Best-practice with focus on quality and sustainability




Oliver Ørnfeld-Jensen, B. Eng. Food Safety and Quality
Microbiological quality of refreshed cod - effect of glazing with postal- or seawater

Trine Rønning and Antti Hänninen, MSc AQ Food
Development and evaluation of salt reduced seafood products containing alternative types of preservation





Katharina Johanna Kreissig, PhD student
Greenland seaweeds for human consumption



Gia Lundblad, Klara Lentz, Daniel Bech Rasmussen, B. Eng. Arctic Technology
Wastewater and seaweed

Katrin í Ólavsstovu Midjord and Christina Johanneson, MSc Biotechnology
Water activity in seaweed from Greenland

